

"The Love Cowards"

By HAZEL DEYO BATCHELOR

Nancy Hathaway, because her lover has disappointed her, becomes a love coward. She never wants to see another man as long as she lives, and accepts a position as governess to a little child in a lonely house on the coast of Massachusetts.

CHAPTER XXXIX Outside the House

It seemed as though years passed while Nancy waited at the telephone, but in reality it was not more than a very few seconds. The wire ringing in her ears sounded like a hurricane, and her anxious eyes, strained into the darkness, fully expected to see a man.

HAZEL DEYO BATCHELOR

"Hello," she called, speaking softly. "This is Nancy Hathaway. I am in trouble and you said I might call on you at any time."

He showed no surprise and his very matter-of-fact attitude went far toward restoring Nancy's confidence.

Through a Woman's Eyes

By JEAN NEWTON

Is It Worth the Price?

Paris is the home of strange tales, and the strangest come through a short time ago. Through a new and simple operation, a woman of fifty has recovered the youthful beauty that she had at twenty-five.

The Woman's Exchange

Consult the Children's Bureau To the Editor of Women's Page: Dear Madam—I am a young married woman, twenty years old, and have a baby boy. I would like to know if I can place him in a home for children where I can take him out in twenty months from now.

Gold Cream for Sunburn

To the Editor of Women's Page: Dear Madam—I have heard that applying gold cream on the face would prevent sunburn.

The Question Corner

Today's Inquiries 1. What does Judge John Horstene Norris of New York, say of her work in the Domestic Relations judicial work as compared with other judicial work?

Learn to Play Tennis

To the Editor of Women's Page: Dear Madam—I am sixteen years old and I would like to know how to learn to play tennis.

WHAT'S WHAT

By HELEN DEWIE 1. What does Judge John Horstene Norris of New York, say of her work in the Domestic Relations judicial work as compared with other judicial work?

Please Tell Me

What to Do By CYNTHIA

To Michael F. A. Go to the pastor of your church and tell him of your difficulties. He will probably see a way out.

He Stays Too Late When Calling Dear Cynthia—My friend (boy) some one has been calling me late in the evening, is it proper for me to tell him about it?

I have been going with a fellow for some time and have known his mother. Last evening he asked me over to visit his home, as his mother wants to meet me.

Apologize to the Mother Dear Cynthia—I am a young girl of eighteen years and have known a fellow for the last six years.

Dear Cynthia—I write to tell you, Cynthia, I find your column so very interesting. Being a loyal reader of it, I do not know how to express my appreciation of your various devotes.

Many Comments Dear Cynthia—I write to tell you, Cynthia, I find your column so very interesting. Being a loyal reader of it, I do not know how to express my appreciation of your various devotes.

Tomorrow—What Nancy Found. Nancy pulled the girl inside the living room and closed the door. "I want you to put on something warm and come outside with me, the window in this room is open I can easily climb up. Then I can lift her out to you, and everything will be safe. I don't care what happens if we once get her out of this house."

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YOU CAN MAKE IT QUICKLY

wide material. Then fold it in half, crosswise, cut along the wide end at the fold, edge it with ribbon, swanndown, lace.



will have an inexpensive, charming dress in about an hour. The fairies wondered how they could help Magico get the pirates into the cave, but he didn't tell them just then.

Easy Canning Recipes by Mrs. Wilson

Simplify Cooking for the Entire Year August Is the Time to Put Up Fresh Vegetables—String Beans and Even Corn on the Cob Have Proved Especially Successful

By MRS. M. A. WILSON Copyright, 1921, by Mrs. M. A. Wilson. All rights reserved.

CORN and string beans are ready for canning about the middle week in August, and if you have these crops in your garden it will pay you to can them.

Remove the husk and silk from the corn, then plunge it into a preserving kettle of boiling water. Cook for five minutes. Lift and place under cold running water. Now use a corn scraper and scrape the corn from the cobs.

Three-fourths cup of boiling water. One teaspoon of salt. Two teaspoons of sugar. Mix and then fill into pint and half-pint jars. Adjust the rubber and lid and partially tighten. Place in hot water bath and process for three hours.

Remove the stems and strings, then place the beans in a preserving kettle and cover with boiling water. Bring quickly to a boil and cook for fifteen minutes. Turn on a cloth in single layer and pack quickly in pint jars.

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DREAMLAND ADVENTURES

The Pirates' Jewels By DADDY

CHAPTER IV FLYING DIAMONDS "MAGISCO, the fairy magician, was a great magician indeed," said Flitter-Flash, going on with his story about the pirates, the jewels and the mystery.

"Killing is wrong and fairies never kill," spoke Magisco. "But these pirates are evil. They do not let others live and so they must be punished. We should shut them up for hundreds and hundreds of years."

"Yes, we should shut them up for hundreds and hundreds of years," agreed all the other fairies in the council. "But how shall we shut them up? We fairies cannot imprison them by force."

"Leave that to me," said Magisco mysteriously. "You have passed sense upon them—agreeing that they should be shut up. But where and how—that is a job for my magic. Leave it to me."

"So the fairies decided to leave the punishment of the pirates to Magisco's magic. That seemed the only thing to do. Magisco told the fairies they could help him get all the pirates into the cave, but he didn't tell them just then.

"After his spells were ready he came back to the fairies. 'Each of you catch a drop of sparkling morning dew in a cobweb net,' he ordered. That was easy for the fairies, as they often had played with glittering dewdrops, which, when touched by the rosy beams of the morning sun, are the very prettiest of gems. Each caught a sparkling drop in a cobweb net and hurried around Magisco to do his bidding.

"Come with me!" ordered Magisco. "The pirates are just awakening from their evil feasting and we wish show them jewels more rare than any they have ever stolen."

"So the fairies flew with him, each carrying a sparkling dewdrop colored by the rosy beams of the morning sun. It was a wonderful sight, like a host of diamonds flying through the air."

"And it was on that night that the awakening eyes of the pirates rested. Never had the pirates seen such beautiful gems. The sight amazed them. It made them crazy with desire to secure these marvelous jewels. They rose up from their sleep and, led by Captain Black Eye, they rushed after the flying gems."

"That was what Magisco wanted. He led the way along the beach, and then when the beach ended and the cliffs began, he flew out over the water toward the entrance to the cave—an entrance that could be reached only by boats or by swimming or by flying."

"The pirates had neither boats nor wings, and so they swam. They followed the dancing diamonds to the mouth of the cave. And when the fairies flew into the entrance to the cave the pirates crowded after, fighting among themselves in their eagerness to be first."

"When the fairies got into the darkness of the cave, out of the light of the sun, their dewdrop diamonds turned into plain water. So the fairies dropped their loads, and flew out of the high-up windows through which the sunshine now streamed upon the mirrors. This they did upon the orders of Magisco. As for the magician himself, he stayed behind to work his magic upon the pirates who came crowding breathlessly into the jewel chamber. Then came the great mystery."

What Flitter-Flash told Peggy and Billy about the great mystery will be related tomorrow.

Try This on the Beach A Bathing Game—Several brightly colored balloons will guarantee the success of any summer bathing party at the beach. Take them into the water and bathe them lightly back and forth, each of the group trying to hit as many balloons as possible. The players waist-deep or deeper in the water. The idea is, never let the balloons touch the water. The water makes it difficult to move fast in pursuit of them. They themselves are illusive in any wind. They don't hurt any one when they are batted into his or her face by mistake, and every one in a while they will settle on the water in spite of all the laughing efforts at their pursuit. So much water is splashed, the players bump into each other and get in each other's way with such confusion, the balloons look so pretty scudding away over the waves or soaring into the air against the blue sky, that a very happy, shouting, worthwhile amusement is furnished at almost no cost at all. Good Housekeeping.

Fancy Pack Corn Prepare the corn as for crushed corn and when ready to remove from the cob cut with a knife. Measure, and to every six cups of corn add: One cup of boiling water. One level tablespoon of sugar. One level teaspoon of salt. Mix thoroughly and then fill into pint and half-pint jars. Process as for crushed corn.

Fancy Pack Corn Select twenty-four nice young ears of corn and prepare as directed for crushed corn. When ready to cut from the cob, prepare twelve ears as for crushed corn and the balance as for fancy pack style. Now prepare six green and six red peppers as directed in fancy pack string beans. Then chop the peppers fine and add to the prepared corn with:

Four teaspoons of sugar. One and one-half teaspoons of salt. One-half teaspoon of white pepper. One cup of boiling water. Mix well and then pack in pint jars and adjust the rubber and lid and partially seal and process in hot water bath for three hours, counting the time from the minute the water starts to boil. Remove the jars when the time expires and seal securely. When cold dip the tops of jars in melted paraffin. Store in a cool, dry place.

Both corn and beans may be salted and dried. It is best not to attempt the salting or brining process until September. An article on brining will be ready in time for this work.

Fancy Pack String Beans Split sweet red peppers in half and remove the seeds. Place the skin on over in the baking pan. Place in hot oven until skin begins to blister, then remove from oven; and when cool, rub the hands with salad oil—this is the hands prevent the peppers burning the hands, while peeling them. Remove the skins from the peppers and cut in strips the length of the peppers. Freeze the whole string beans as directed for canning whole string beans and when ready to place in the jars put a piece of pepper between every five string beans. Now turn jars into pint jars, and pack quickly in pint jars, and pack quickly in pint jars.

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The Modern Girl Does Not Expect a Boy to Send Her Flowers or Candy

She Has Been Doing So Much for Him and for Herself Ever Since the War That She Cannot Get Over the Habit

THE modern girl sighed wistfully as the hopeful suitor in the movies presented his dearly beloved with a box of candy. "See whiz, that's five pounds," she murmured. "And last night he sent her a bunch of flowers—I wish I was that man's girl!"

Her older, married sister looked at her in surprise. "Didn't anybody ever give you five pounds of candy?" she asked.

The modern girl giggled. "Why, if anybody ever gave me two, or one," she exclaimed, "I'd drop over in a dead faint. It's the rarest thing in the world for the girls of today to receive any of those square purple boxes that used to be so exciting and mysterious."

"Very few of them have that focus experience of bestating for a delicious moment in order to guess whether there are violets or sweet peas or—breath-taking thoughts—orchids!"

"One girl of today declares that she meets her callers at the train in her car, drives them to her home or to any party or entertainment. They are going to take them back to the train again, and almost pays their fare for them!"

To the girls of before the war this sounds like a wild dream, but it is nearer the truth than they can imagine. WE BLAME everything on the war—possibly the war will not defend itself against our accusations as anything else would. But we really feel justified in blaming this state of affairs on the war.

It is impossible for them to stop entertaining. It is never up to the man any more. He has been a service man. Everything must be done for him.

AND, then, the war, again, has sent prices higher than they used to be. A man used to be able to send an occasional expression of his admiration to some girl—or several girls—and go on living.

But now, if he has to buy his lunches, he isn't really supplied with cigarettes and clothes, and go anywhere or do anything at all, he has to cut out luxuries like candy and flowers for his girl—or girls.

Chivalry itself has not gone entirely out of a style. Manners have suffered, but a few of them still survive. It has been the old custom, the old idea, that it is a privilege for a man to be able to supply a lady with the things she loves, that have gone with the blue uniforms and broad-brimmed hats of other wars.

Read Your Character By Dippy Phillips No. 16—Narrow Shoulders

And what in the world, you ask, have narrow shoulders to do with the character of a man or woman? Well, it's true that the shoulders didn't make the character, nor the character the shoulders. And it's also true that the width of the shoulders, considered by itself, is as big an indication as, for instance, a bulging brow. Nevertheless, the width of the shoulders is an inheritance from the same source from which the owner got his or her features and other physical signs that have real significance. Statistics prove it.

Other things being equal, the narrow-shouldered one is more impulsive, less cautious and, though impulsive, not so energetic.

Just apply the measure to your own shoulders and see if, within the limits of their opportunities, the narrow-shouldered ones, both men and women, are not somewhat more appreciative of creature comforts and the refinements of life than the broad-shouldered ones, and perhaps a trifle more emotional.

Check up also and see if they are not more theoretical, imitative and responsive. Bear in mind, however, that the shoulders are a small indication besides many others and, for instance, you find narrow shoulders in a "Roman nose" man of vigorous personality, who will be pretty safe in discounting them rather heavily. But don't discount them altogether, for you'll find they modify the dominant traits of that individual to some extent.

Tomorrow—Heavy Eyebrows A Filet Yoke (Courtesy Star Needlework Journal, N. Y.)

A lovely yoke, with shoulder straps, will make just the right touch on a crepe de chine or wash satin camisole or combination. Here is a pattern that will work up rapidly and so effectively. Materials required: Three balls of crochet cotton, size 100, white. Ch 82 feet open mesh, working first tr c in 12th stitch from hook, ch

3, skip 3 stitches, and tr c in next stitch, continue working up and down according to illustration, and finish with a row of s all around yoke and straps. Single roses—Ch 6 and join to form a ring. First row—Ch 1, 15 c. 6 over ring. Second row—Ch 4, skip 2 stitch, and slip stitch in next stitch; repeat four times. Third row—Ch 1, 1 s c. 6 d c. 1 s c over each loop. Double roses—Ch 6 and join to form a ring. First row—Ch 5, 5 c over r. ch 3 d c epheral, second row—repeat four times. Second row—Ch 1, 1 s c. 6 d c. 1 s c over each loop. Double roses—Ch 7, d c in d c of 1st row in back of the 2d row. ch 4, d c in next d c of first row repeat from 4th row. Fourth row—Same as second row. Work 15 double roses and 40 single roses, pin in position as illustrated, and fasten to yoke with needle and thread.

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You'll thoroughly enjoy it these hot days. It's a real bracer for that tired feeling and it has just enough tartness to quench the thirst. For summer health's sake drink Cream Buttermilk. Order by phone or ask your driver.

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